



MENU

Bookings Recommended
 Function Room Available – Birthdays,
 Anniversaries, Farewells,
 Meetings, Conferences, Training or Just For...
 Menu catered to suit you.

TO START

LOCAL WEST COAST OYSTERS - when available		
Natural	15. (6)	24. (12)
Kilpatrick	18. (6)	27. (12)
Wedges (v)		9.
with sweet chilli sauce & sour cream		
Garlic Bread (4) (v)		6.
Cheesy Garlic Bread (4) (v)		7.
Bowl of fries with tomato sauce (v)		5.
Kira's fries, Gravy & Cheese (v)		7.
Salt & Pepper Squid with lemon & tartare		15.
Crumbed Prawns with lemon & tartare		16.
Crumbed Camembert fried with Plum sauce		14.

MAINS

Angas Coonawarra Rump Steak 400g (gf)	28.
Chargrilled to your liking	
Angas Coonawarra Rump Steak 250g (gf)	19.
Chargrilled to your liking	
Upper South East Yearling T Bone 350g (gf)	26.
Chargrilled to your liking	
722 Mixed Grill (gf)	26.
Featuring 200g Rump Steak, sausages, bacon, grilled tomato & egg	
Chicken Newberg	25.
McLaren Vale Region Chicken Breast grilled and topped with prawns, bacon & finished with a sherry cream sauce	
Chicken Marsala Twist (gf)	25.
McLaren Vale Region Chicken Breast topped with farm field mushrooms, bacon & finished with marsala cream sauce	
Duck a la Seven Twenty Two	26.
Slowly braised duck leg marinated with cola, brown sugar, chilli & soya. Served on jasmine rice & steamed broccolini finished with a chilli plum glaze	
Lemon Polenta Crusted Pork Sirloin	25.
Adelaide Plains Loukoumi Pork guaranteed moist & tender served with a spicy apple chutney	

SCHNITTIES

House Crumbed Chicken Breast Schnitzel 300gm	18.
House Crumbed Extra Thick Grain Fed	
Beef Schnitzel 300gm	18.

SAUCES & TOPPINGS

Gravy, Mushroom, Pepper, Dianne	complimentary
Extra Jug	1.5
Parmigiana	3.
Hawaiian	4.
Creamy Garlic	4.
Creamy Garlic Prawn	7.
Outback Bacon	4.
(Kilpatrick sauce, Bacon strip & Mozzarella Cheese)	

FROM THE SEA

Grilled Pacific Ocean Flat Head Fillets	
Cajun or Lemon-garlic (gf)	22.
Served with aioli	
S.A. Garfish two fillets battered crumbed or grilled	19.
Served with fresh lemon & tartare	
Salt & Pepper Squid Moroccan Style or Classic	20.
Served with fresh lemon & tartare	
Creamy Garlic Prawns (gf)	27.
Served with jasmine rice	
Spicy Tomato Chilli Prawns (gf)	27.
Served with jasmine rice	
Creamy Rosé Cajun Spiced Prawns (gf)	27.
Served in a creamy sauce & jasmine rice	
Crumbed Prawns	26.
Succulent crumbed prawns & plated with tartare & fresh lemon	
Seafood Basket	25.
Lightly crumbed fillet of fish, prawns & salt & pepper squid with tartare & fresh lemon	
James Squire Beer Battered Fish & Chips	12. / 17.
Crumbed or grilled with home-made tartare & fresh lemon	

SALADS

Classic Caesar Salad	18.
Garden baby cos lettuce tossed with caesar dressing, topped with crispy bacon, parmesan croutons, poached egg & anchovies	
Warm Quinoa & Brown Rice Salad (v)	18.
With cherry tomatoes, onion, capsicum, peas, zucchini, mushroom, wild rice & orzo pasta with a hint of garlic & oregano	
Fussy's Pear & Walnut Salad	16.
Fresh garden leaves, cucumber, pear slices, toasted walnut pieces finished with blue cheese dressing	
Add chicken (2 tenders)	5.
Add salt & pepper squid (4 pieces)	5.
Add seared prawns (4 prawns)	7.



MENU

Bookings Recommended
 Function Room Available – Birthdays,
 Anniversaries, Farewells,
 Meetings, Conferences, Training or Just For...
 Menu catered to suit you.

Asian Hokkien Warm Noodle Salad (v) 16.

Steamed asian vegetables & broccolini tossed in nam jim sauce & topped with crispy chinese noodles

BURGERS

The Ultimate 722 18.

150g beef burger with bacon, cheese, tomato, caramelised onion, lettuce, pineapple & finished with bbq sauce on a brioche bun & fries

Chick Mex Burger 17.

Spiced grilled chicken breast burger, bacon, guacamole, tomato, lettuce, aioli with refried beans on a brioche bun & fries

Vegie Chickpea Burger (v) 17.

Home-made vegie chickpea pattie, tomato, caramelised onion, cucumber, lettuce with tomato relish on a brioche bun & fries

Add cheese or sweet chilli 2.

PIZZA

Lot 722 Pizza 12" 24.

Chorizo, salami, ham, onion, mushroom, olives, basil & roasted capsicum

Tex Mex Pizza 12" 24.

Chorizo, bacon, onion, roasted capsicum, chilli, refried beans & sour cream

Marinara Pizza 12" 27.

Garlic marinated ocean prawns & squid, green mussels, flathead pieces with anchovies & roasted sundried tomato

Hawaiian Pizza 12" 19.

Double smoked leg ham, pineapple and mozzarella cheese

Add chicken 5.

Bocconcini Pizza (v) 16.

Napolitano sauce and basil

Vegetarian Pizza (v) 16.

Roasted capsicum, pan fried zucchini, onion, mushroom, olives, napolitano sauce

All pizza bases are with Napolitano sauce & topped mozzarella cheese

SPAGHETTI or PENNE PASTA

Arrabiata 16.

Pan fried bacon, chilli, kalamata olives & garlic in a napolitano sauce & served with parmesan

Carbonara 19.

Pan fried leg ham, onion, parmesan cheese tossed in cream & egg

Puttanesca 16.

Onion, olives, chilli, anchovies & capers tossed in a napolitano sauce & served with parmesan

Marinara 24.

Combination of prawns, green mussels, flathead & calamari tossed with wild garlic, olive oil & lemon juice, finished with traditional napolitano sauce

FOR THE LITTLE ONES

(12 years & under) 9.

Includes a drink & ice cream with chocolate, strawberry or caramel topping

Chicken Nuggets, chips & tomato sauce

Beef Schnitzel, chips & gravy

Chicken Schnitzel, chips & gravy

Fish & Chips with tomato sauce

Penne Napolitano

DESSERT

Gelato 1, 2 or 3 Scoops 4 / 6 / 8.

Lemon, strawberry, chocolate or this month's flavour

Ice Cream Sundae 6.

Topped with chocolate, strawberry or caramel, crushed nuts & wafers

Sticky Date Pudding 7.

Served with a toffee sauce & pouring cream

Bread & Butter Pudding 7.

Finished with a warm custard & pouring cream

Baked French Meringue 7.

With fresh strawberries & kiwi fruit served with vanilla ice

Cake of the Day

Gluten free dishes available on request
 (v) denotes a vegetarian dish (gf) denotes a gluten free dish
 Please let staff know of any allergies.
 Please allow 30 minutes for a well done steak.